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PROGRAM OPERATIONS NEWS

Newly Designed Summer Nutrition Guides Now Available!

All SFAS interested in operating a summer nutrition program are highly encouraged to review the Summer Food Service Program (SFSP) guides. The USDA Food and Nutrition Service (FNS) recently announced their newly designed versions of the 2016 SFSP Guides. There are specific guides for the sponsor, site supervisor, monitor and nutrition. These are excellent tools to improve sponsor and staff proficiency in both the SFSP and the Seamless Summer Option (SSO). If you have not reviewed the 2016 SFSP Guides, now is great time to do so. The guides can be found at http://www.fns.usda.gov/sfsp/handbooks.

Required Seamless Summer Annual Workshops Registration Now Open

The North Carolina Department of Public Health, School Nutrition Services is excited to announce our 2016 Seamless Summer Option (SSO) webinars for all new and returning SSO School Food Authority (SFA) sponsors. The webinar provide an overview of program requirements and will equip SFAs for effective and compliant program operations of the SSO as well as allow time to ask questions. This is required for all SFAs interested in administering the SSO. The webinars will be held on April 29th, May 5th and May 6th. To register, go to http://childnutrition.ncpublicschools.gov/programs/summer-nutrition-opportunities/seamles-summer-option-program-sy-2016-how-to-apply.

Unable to attend on these dates? No problem. A recorded version will be posted on the website by the middle of May.

May 2016 Spring Policy Updates Schedule

TO REGISTER, click the location for your Zone.

| Zone | Date | Location | Registration Deadline |
|-------------|--------|--|------------------------------|
| 1 | May 6 | NC Arboretum (Asheville) | April 28 |
| 2 | May 20 | Village Inn Event Center (Clemmons) | May 12 |
| 3 | May 10 | Cabarrus Arena & Events Center (Concord) | May 2 |
| 4 (LEA) | May 12 | McKimmon Center (Raleigh) | May 4 |
| 4 (non-LEA) | May 13 | McKimmon Center (Raleigh) | May 5 |
| 5 | May 17 | <u>Little River Resort</u> (Carthage) | May 9 |

| 6 | May 18 | Senator Bob Martin Eastern Agricultural Center (Williamston) | May 10 |
|---|--------|---|--------|
| 7 | May 19 | Mad Boar Restaurant (Wallace) | May 11 |

Vacancy Announcement

School District: Onslow County Schools **Position:** Director of Child Nutrition Services

Closing Date: Open until filled.

CLICK HERE to review the full vacancy announcement and application instructions.

CONTINUING EDUCATION

WEBINAR - After-Hours Kitchen Facility Use: Managing the Risks

April 28, 2016 (2:00 - 3:00 PM)

This webinar is part of a planned series of monthly ongoing continuing education for North Carolina school nutrition professionals. Information in this continuing education session is directed towards all school nutrition professionals so you may share with all schools in your School Food Authority.

School policies sometimes allow outside groups and organizations to use school kitchen facilities after hours. Although the policies surrounding this use are controlled at the local level, allowing others to use school kitchen facilities may increase food safety risks that need to be managed. In this webinar, we will explain risks and discuss precautions that should be taken when allowing others to use school kitchen and dining facilities.

All participants must login to the session to receive a certificate for 1 contact hour of continuing education. Please note that we are no longer doing a formal registration through email. Instead, follow these steps to participate and obtain your continuing education certificate:

1. To participate in this webinar, you will first need to configure the computer or mobile device you will be using for the Collaborate program (if you have not already done so). Please allow yourself time to do so at least a day in advance of the webinar. Click here for instructions for configuring your computer or mobile device. <configuration instructions>

At the day and time of the webinar, log in as a guest at the address below using your computer or mobile device:

https://collaborate.wolfware.ncsu.edu/join/?join session id=pbQIQ4BG8fg

If you are unable to connect from a computer or mobile device, you can participate via phone. Please call 571-392-7703 and enter in the pin 495 006 430 091.

You may join the session up to 15 minutes early.

2. At the end of the webinar, there will be a link to an evaluation survey. Copy and paste it into your web browser (do not use Internet Explorer).

Additional Spaces Available for K-12 Culinary Institute Preview for School Nutrition Administrators

There are a limited number of additional seats available on a first register-first come basis for the K-12 Culinary Institute Preview session for School Nutrition Administrators. Registration for additional Administrators or Supervisors is open until May 9 or until the session fills to capacity.

Register at: https://www.surveymonkey.com/r/K-12AdministratorPreview

As part of the planned K-12 Culinary Workshops, this session will a showcase the planned menus, recipes, and food preparation techniques that will be taught to managers and training managers during the NC K-12 Culinary Institute sessions in summer 2016. Come and enjoy a fulfilled learning experience and earn professional development continuing education credit at the same time!

Team Up

United States Department of Agriculture in cooperation with the Institute of Child Nutrition has launched a Team Up for School Nutrition Success initiative. It is intended to be a learning experience providing technical assistance to school nutrition programs that want to maintain a healthy environment and student meal program participation. Team Up includes strategies for mentoring in a variety of areas using a Skilled Helper Model and SMART goals.

North Carolina's Team Up initiatives will be integrated into policy updates over the coming months and will utilize two kinds of mentors working with the Team Up activities - Group Leaders/Facilitators and Mentors. Participants are referred to as Mentees. The responsibilities of each are described below.

Group Leaders/Facilitators:

The Group Leaders are facilitators for the panel discussions and the breakout sessions and these duties will be carried out by the Zone consultants and specialists. Group Leaders/Facilitators are responsible for ensuring that the discussions and breakouts meet the needs of all participants and are completed in a timely manner. Group Leaders/Facilitators will also be available to offer regulatory guidance if questions arise.

Mentors:

Mentors are considered facilitators for the participants when working in the small networking roundtable discussions. The Consultants and Specialists will identify Administrators to be the Mentors in advance of the session who will lead each of the small Team Up networking groups. Each group's mentor should be a strong "I

can give help" individual who will make sure everyone in the group gets to tell their story and can effectively channel the discussions into positive experiences. The mentor's key role is to help participants identify any challenges they are facing locally and help participants create solutions to those challenges through the development of SMART goals and action plans.

Mentees:

Mentees are the participants in the large group presentation and in the small networking roundtable discussions. Mentees will participate by telling their story about giving or needing help related to the session's topic which may be different at each Team Up session. The mentees key role is to share information that may be helpful to others or to ask for help.

School Nutrition Administrators will be asked to share the roles of Mentor and Mentee so that all may have a chance to participate. The assigned roles will vary depending on the topic of discussion. If Administrators have a strong preference for serving as a mentor or mentee for a particular topic, please notify the zone staff.

Mark Your Calendar

Important Dates

Remember: Any time a due date/deadline falls on a weekend or a holiday, the deadline automatically extends to the next business day.

April 2016

| Apr 25-29 | Every Kid Healthy Week |
|-------------|--|
| Apr 28 | Webinar After-Hours Kitchen Facility Use: Managing the Risks |
| April 28-29 | Smart Options Workshop (Beaufort, NC) |
| April 30 | Deadline to submit PLE Waiver requests |

May 2016

| May 2 | FC1-A Financial Analysis Worksheet/SFA Financial Software Report Due |
|-----------|--|
| May 6 | School Lunch Hero Day |
| May 6 | |
| May 10 | Deadline to submit claim for reimbursement for NSLP/SBP/ASSP/SFSP/SSO (for Apr 2016) |
| May 10 | Zone 3 Policy Update |
| May 10-12 | |
| May 11 | |
| May 12 | |
| May 13 | Zone 4 Policy Update for NonLEAs |
| May 15 | Deadline to submit <i>FFVP</i> claim for reimbursement (for Apr 2016) |
| May 17 | Zone 5 Policy Update |

| May 18 | Zone 6 Policy Update |
|-----------|---|
| May 19 | |
| May 24-25 | K-12 Culinary Institute Preview for School Nutrition Administrators |
| May 20 | Zone 2 Policy Update |
| May 30 | |
| | |

June 2016

| June 10 | Deadline to submit claim for reimbursement for NSLP/SBP/ASSP/SFSP/SSO (for Apr 2016) |
|------------|--|
| June 13-15 | |
| June 14 | Smart Options Teach the Leader Workshop |
| June 15 | Deadline to submit FFVP claim for reimbursement (for May 2016) |
| June 15-16 | SNA-NC Annual Conference (Greensboro) |

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- mail: U.S. Department of Agriculture
 Office of the Assistant Secretary for Civil Rights
 1400 Independence Avenue, SW
 Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

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